



Spain Contributes to the New Fashion Faddist.

NOW has the season of the faddist arrived. It comes with the fish and sackcloth of Lent, and it will stay until the Spring season is on the wane. These few weeks of the year are, I think, more generally given over to what the Londoner calls frivolous fancies than any other. Every one has been rushing madly from one thing to another, from one opening to the next, from the little shops on the Rue de la Paix to dancing teas at the Ritz or at some one of the houses where the Tango and Maxixe have been granted

Just Fads



Duplex Headress and Knee Length Necklaces the Latest Paris Fable.



Enter the XXth Century Sport.

By Lady Duff-Gordon

LADY DUFF-GORDON, the famous "Lucile" of London, and foremost creator of fashions in the world, writes each week the fashion article for this newspaper, presenting all that is newest and best in styles for well-dressed women.

Lady Duff-Gordon's Paris establishment brings her into close touch with that centre of fashion. Lady Duff-Gordon's

favor by the mondaines. But with the opening well in the past and one's wardrobe for the season ordered and perhaps completed, even the busiest Parisienne finds time to breathe and take up fads.

There are all manner of fads. With some of my friends it is in dress that they are faddists, others go in for the latest thing in dogs, the newest novelty in jewels, the oddest way to walk, to dance or to wear their hair. I have already written you about the devil curls and the vari-colored wigs. Their use is, of course, but a fad of the moment. It has the value of being an interesting one.

The enormous head decoration is a fad that will die shortly, I hope. The high, slender decoration is always good, but the present favorite with the faddists is a double-barrelled affair that makes me think of a huge excrescence on the side of a log. An equally absurd fad is that of the waistcoat. Really in her desire to wear masculine clothes the smart woman is wearing a waistcoat with nearly every kind of costume. To be truthful, the use of the uncompromising waistcoat is no longer a fad—it is an obsession.

These waistcoats are usually gay in color, for the brilliant tone is still with us. Other color fads are the splotchy blouses and drape-



Lucile's Quaintest of Boudoir Costumes Shows the Double Skirt and Close Fitting Cap.

ries which now distinguish the smart, dressy tailored costumes. Frequently these splotches are as large as oranges and as vivid in tone as the most saffron tinted fruit. Again they may be a brilliant scarlet. A striking combination is scarlet on purple.

Jewel fads are quickly adopted and as quickly dropped. Just now no one is wearing the short necklace. The simple strand of pearls

Newest Fancies of the Smart Parisiennes

just encircling the neck is quite out. And the waist length and knee length rope is in, oh, very much in. Never was a greater craze for pearl ornaments. They are used on everything and in every way. Huge buckles instead of being of rhinestones or of cut steel are now being made of pearls. Chains of these delicious little gems outline the whole bodice, and again they hang in loops from the shoulder, the elbow, the wrist. Tassels, no longer made of silk, are now made of seed pearls. Many of these tassels are several inches long and very thick.

With the passing of the muff the bag springs into greater prominence. Not to carry a bag of some sort places a woman beyond the pale. The gold mesh bag, while still in evidence, is giving way to the bag of flowered taffetas, of luscious brocades or of the softest, most supple leathers. Even the smallest of these bags are fitted with the dozen-odd nothings which every woman knows she needs. There must be the mirror, the lip stick, the powder papers and, oh, dear, any other foolish trifle that strikes the fancy.

The broad, draped or undraped girde in bright toned silk or satin has really outgrown the fad age. It has become established, I am sure, for the Summer. Such a girde will look tremendously effective when worn with a white outing costume next July.



The Vest, Stolen from Man, Combined with the Most Feminine of Draperies.

How I Kept House Without A Servant.

An Article Describing the Modern Methods of Business Efficiency Applied to the Household by an Intelligent Woman of Means and Refinement Who Found It Easier to Do Her Own Work Than to Be Eternally Annoyed by Stupid and Overpaid Servants

By Josephine Story.

Continued from Last Sunday.

At the first sight in the Spring of the great pink buds of the rhubarb showing above the brown earth, the preserving fever begins to course in my veins. How eagerly we watch the stalks of that succulent plant as they soar skyward. They barely have a chance to grow out of infancy before they are plucked and the bulletin board announces: "Rhubarb Tart for Supper!" In the middle of a deep baking dish invert a small cup—this collects and holds the juice while cooking—surround it with rhubarb peeled and cut in inch pieces, a liberal amount of sugar and a sprinkling of nutmeg. Fill the dish very full, cover with pastry and bake, and you have the tart. Serve with it Swiss cheese.

Later there is rhubarb conserve to be made. Wash and peel four pounds of rhubarb and cut stalks in inch pieces. Put in preserving kettle, add five pounds of sugar, one pound of seeded raisins, grated rind and juice of two lemons and an ounce and a half of candied ginger cut fine. Mix, cover and let stand one-half hour. Bring to boiling point and let simmer for three-quarters of an hour. Stir often to prevent catching on bottom of kettle. Turn into glasses and seal.

The next fruit to make its entrance on our garden stage is the strawberry. What could start the day better than a circle of these large, luscious, crimson berries, with their green caps on, surrounding a snowy cone of powdered sugar on a plate of vivid green strawberry leaves? The smaller berries which have been discarded for the breakfast table are

sliced, covered with sugar, then set away in the cold till it is time to serve them as a sauce for plebeian boiled rice which has been molded in melon shape. Strawberries, washed, hulled and cooked with their equal weight in sugar make a delicious jam. They should be cooked until the liquid, when dropped on a plate, will jelly; if cooked too long they lose their color and a good deal of their flavor. Often one has a few berries left over after a meal; it is well worth while to turn them into jam, and it is quite surprising what a shelfful of goodies one can accumulate in this easy way.

When the robins begin to haunt the cherry trees, oldest son and youngest also get busy. There are cherries enough for all, as when we planted we took into consideration the needs of our feathered neighbors, so the birds do not miss the fruit when on our breakfast table appears a great wooden bowl—you have no idea what an artistic bit the chopping bowl becomes when utilized in this way—filled with clusters of black-heart and white-heart cherries and their leaves.

Often for dessert at this season we have a cherry pudding, which is made by sifting two cups of flour with four teaspoons of baking powder and one-half teaspoon of salt. Stir into this one cup of milk, add one cup of cherries, stoned, turn into buttered baking powder tin and steam two hours. Serve with hard or cream sauce. To preserve cherries select large, firm fruit. Make a syrup of two parts granulated sugar to one of water, skim thoroughly, stone cherries and cook until soft in boiling syrup. Pack cherries in jar, fill to brim with hot

syrup and seal. Strain remaining syrup in which cherries have been cooked into jars or bottles, and use for fruit beverages.

Cherries make delicious jam as well. Sometimes when making vanilla ice cream in the raspberry season I line a melon mold with the frozen mixture and fill the cavity with these luscious berries, which have been lightly sugared. The mold is then filled to the brim with ice cream, a sheet of paraffin paper laid on the top and the cover pressed down. It is then packed in ice and salt for two hours, not longer, as the berries should not freeze, unmolded and surrounded with whipped cream, which is garnished with berries. Raspberry jam is made the same as strawberry, and gives variety to divers desserts.

On a July day, so hot that all the world stands idle in the market places, a currant ice will alter one's outlook upon life. Make a syrup by boiling equal quantities of sugar and water together. Cool and add sufficient fresh fruit, to give it a rich, deep crimson. Add the juice of one or two lemons—that depends upon the quantity made—and freeze. As the mixture loses sweetness in freezing, currants require a sweeter syrup than other fruits. A water-ice which is not sweet enough is about the flattest production in the culinary world.

Of course, in the season every one makes jellies, but I also store away bottles of fruit juices. To make these, wash fruit, currants, raspberries, strawberries or blackberries, wash and put in preserving kettle on range



"My eyes are always on the watch for an odd shaped glass jar in which to preserve jams and jellies to my friends."



"Long before the apple picking season arrives we search for attractive baskets and hampers."

and let them slowly heat to boiling point. Cook about twenty minutes, then strain through cheesecloth, pressing out every drop of juice possible. For each quart of juice allow one-half cup of granulated sugar which has been heated in the oven, boil five minutes and turn into sterilized jars or bottles.

Spiced gooseberries make a delicious accompaniment to cold meat or creamed chicken. Cook six quarts of gooseberries, which have been washed and prepared, with nine pounds of sugar, one and one-half hours. Then add one pint of vinegar, one tablespoon each of powdered cinnamon, clove and allspice. Boil until the liquid jellies when cooled; store in jelly glasses or jars.

Blackberry shortcake is a delicacy which few seem to know. Very large, juicy berries should be used in the same way that strawberries are used. Whipped cream is a very delectable addition, but should always be served heaped in a glass bowl that it may be added when desired.

When tomatoes appear in the garden some fine specimens are peeled and sliced into a baking dish. Between layers is shaken salt, pepper, sugar, and small pieces of butter are added. This is baked slowly in the oven two or three hours. When baked it is sprinkled with grated cheese and garnished with whipped cream.

Tomato conserve is delicious with cold meats, and is made by peeling four quarts of ripe tomatoes, to which are added six lemons, sliced very thin—be sure that no seeds escape into the mixture—cut one and one-half ounces candied ginger very fine, add one cup of seeded raisins and four pounds of granulated sugar. Put ingredients in preserving kettle, heat slowly to boiling point, and cook till the consistency of marmalade. Seal in jars while hot.

The cucumbers, which having ended the cucurbit eye of the head of the house, have grown to competency, are transformed into sweet-pickles. Peel and cut cucumbers into rings, removing seeds. Boil one ounce of alum in one gallon of water and pour over the sliced cucumbers. Let stand on back of range where it will simmer slowly four hours. Remove cucumbers from alum water and let stand in cold water till thoroughly cool, then drain. Boil one quart of vinegar and four pounds of brown sugar together and strain. Add this syrup to

cucumbers with one ounce of stick cinnamon and a half ounce of whole cloves. Boil until cucumber rind may be pierced with a straw, then store in an earthen crock.

If you have a bit of land plant a plum tree. It is hardy, a thing of beauty when in blossom, the fruit is luscious and you may then experience the joy of plum jam with your maternal toast. Wipe ripe plums, cut them open, weigh and boil in preserving kettle twenty minutes. The stones will rise to the top; skim them off. For each pound of plums allow three-quarters of a pound of sugar. Heat sugar in oven and add to the hot plums. Cook till juice jellies when dropped on plate.

Delicious peach jam is made in the same way as plum, save that the peaches are stoned and peeled, but the peach shortcake which makes the family fairly purr with contentment. Bake sponge cake layers as for Washington pie, fill between and on top with sliced, chilled and sugared peaches and crown the masterpiece with snowy whipped cream.

Somewhat sweet-pickle pears seem the proper accompaniment to roast beef, so I prepare them in this wise: Peel seven pounds of pears and stick them with whole cloves. Boil one quart of vinegar and four pounds of brown sugar and one tablespoon of whole allspice. Add the pears and cook until soft, being careful that they do not break. These may be kept in a stone crock.

Doubly Sold.

The newly-appointed master of a school had learnt all about "cribbing" and such little dodges as schoolboys practise, and had not forgotten them. One day, during a lesson in history, he observed one of his pupils take out his watch every minute or two.

He grew suspicious. Finally he strode between the desks and stopped in front of the boy.

"Let me see your watch," he commanded.

"Yes, sir," was the meek reply.

The master opened the front of the case. He looked somewhat sheepish when he read the single word, "Fooled!"

But he was a shrewd man. He was not to be thrown off the scent so easily. He opened the back of the case. Then he was satisfied, for he read, "Fooled again!"

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